

The Dining Room Brunch

Morning Classics

Salish Buttermilk Pancakes

Warm House-Made Blueberry Compote, Salish Honey Butter, Maple Syrup
Short Stack 15 Full Stack 19

Farm Fresh Omelet*

Three Farm Fresh Eggs, Choice of: Cured Ham, Smoked Bacon, Pork Sausage
Bell Peppers, Caramelized Onions, Spinach, Mushrooms
Tillamook Cheddar Cheese, Hashed Breakfast Potatoes

22

Add Smoked Salmon* 3

Add Washington Dungeness Crab* 6

Salish Classic*

Three Farm Fresh Eggs Any Style, Hickory Smoked Bacon, Ham Steak
Apple Pork Sausage, Hashed Breakfast Potatoes

24

Eggs Benedict*

Two Poached Farm Fresh Eggs, Lemon Hollandaise, Hashed Breakfast Potatoes

Seasonal Vegetable 24

Smoked Ham Shank 26

Washington Dungeness Crab 30

Brioche French Toast

Candied Hazelnut, Orange Marmalade, Whipped Cream

18

Smoked Washington Salmon Skillet*

Two Soft Poached Farm Fresh Eggs, Smoked Lox, Goat Cheese,
Arugula Salad, Hashed Breakfast Potatoes

26

Old-Fashioned Steel Cut Oats

Salish Honey Poached Fruit, Brown Sugar

10

Ham Shank Hash*

Two Fried Farm Fresh Eggs, Smoked Ham Shank, Hashed Yukon Potatoes
Mama Lil's Peppers, Caramelized Onions

24

Beverages

French Press Coffee

Small 6 Large 10

Tazo® Teas

4

Selection Of Juices

Orange, Grapefruit, Apple, Cranberry, Pineapple, Tomato

4

Classic Infused Bloody Mary

Vodka Infused with Peppers, Garlic, Basil, Rosemary, Cilantro, Peppercorn, Jalapeño

12

Add Grilled Prawns and Bacon with a Chili Salt Rim* 4

Passion Fruit Mimosa

Sparkling Wine, Passion Fruit Purée, Strawberry Garnish

13

Elderflower Mimosa

Sparkling Wine, St. Germain, Grapefruit, Blueberries

13

Snoqualmie Coffee

Baileys, Frangelico, Whipped Cream

12

The Salish Lodge Country Breakfast

enjoyed since 1916

featuring the iconic Honey from Heaven™ service where honey
from our own hives is poured from high above your plate

Selection of Juices
Baker's Basket
Coffee or Tea Service



Buttermilk Pancakes

Seasonal Fruits, Devonshire Crème, Maple Syrup



Old-Fashioned Steel-Cut Oats

Salish Honey Poached Fruit, Brown Sugar



The Main Course*

Three Farm Fresh Eggs Any Style, Hickory Smoked Bacon, Apple-Pork Sausage
Ham Steak, Hashed Breakfast Potatoes

37

Country Breakfast for two with Classic Mimosas 75

Split plate fee 25. Substitutions unavailable.

Brunch Selections

available after 11am

Grilled Chicken Cobb Salad*

Cured Bacon, Maytag Blue Cheese, Cherry Tomatoes, Mixed Seasonal Greens,
Hard-Boiled Eggs, Brioche Croutons, Salish Honey Vinaigrette

20

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan Cheese, Baguette Croutons

14

Add Grilled Chicken Breast* 7

Add Washington Dungeness Crab* 10

Add Grilled Salmon* 12

Add 6oz Flat Iron Steak* 12

Tomato Basil Bisque

Grilled Artisan Bread

12

Salish Seafood Chowder*

Manila Clams, Celery Root, Yukon Potatoes, Grilled Artisan Bread

13

Hand Pressed ½ Pound Beef Tenderloin Burger*

Aged Cheddar Cheese, Red Leaf Lettuce, Tomato, Sweet Onion, Dill Pickle, Brioche Bun, Fries

19

Add Hickory Smoked Bacon* 3

Salish BLT

Essential Bakery Wheat Bread, Herb Aioli, Applewood Smoked Bacon

Red Leaf Lettuce, Tomato, Avocado, Fries

18

Pacific Cod & Chips* 

Pike Hive Five Hopped Honey Ale Beer Batter, Tartar Sauce

19

Desserts

Chocolate Espresso Cheesecake

Vanilla Whipped Cream, Salted Chocolate Toffee

9

Strawberry Shortcake Sundae 

Salish Honey & Vanilla Ice Cream, Cheesecake Bites, Strawberry Sauce

9

Crème Brûlée 

Salish Honey, Vanilla Bean, Meyer Lemon Shortbread

9

 Look for the Salish bee to guide you to menu items that feature honey from our own hives

Menus and pricing subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.*

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